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Nov 16, 2000

DERWENT-ACC-NO: 2001-016040  
DERWENT-WEEK: 200319  
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TITLE: An edible casing film formulation incorporating carrageenan with konjac  
and/or gellan gums, useful in forming bags and other packaging for the food industry

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PATENT-ASSIGNEE: MACQUARRIE R (MACQI), SCHUPP K (SCHUI), TAYLOR P (TAYLI)

PRIORITY-DATA: 1999CA-2271361 (May 7, 1999)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
WO 200067582 A1	November 16, 2000	E	018	A22C013/00
CA 2271361 A1	November 7, 2000	E	000	A22C013/00
AU 200047384 A	November 21, 2000		000	A22C013/00
GB 2367737 A	April 17, 2002		000	A22C013/00
DE 10084584 T	May 29, 2002		000	A22C013/00
GB 2367737 B	November 13, 2002		000	A22C013/00

DESIGNATED-STATES: AE AL AM AT AU AZ BA BB BG BR BY CA CH CN CR CU CZ DE DK DM EE ES  
FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG  
MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA  
ZW AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW NL OA PT SD SE SL  
SZ TZ UG ZW

## APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
WO 200067582A1	May 8, 2000	2000WO-CA00565	
CA 2271361A1	May 7, 1999	1999CA-2271361	
AU 200047384A	May 8, 2000	2000AU-0047384	
AU 200047384A		WO 200067582	Based on
GB 2367737A	May 8, 2000	2000WO-CA00565	
GB 2367737A	November 19, 2001	2001GB-0027637	
GB 2367737A		WO 200067582	Based on
DE 10084584T	May 8, 2000	2000DE-1084584	
DE 10084584T	May 8, 2000	2000WO-CA00565	
DE 10084584T		WO 200067582	Based on
GB 2367737B	May 8, 2000	2000WO-CA00565	
GB 2367737B	November 19, 2001	2001GB-0027637	
GB 2367737B		WO 200067582	Based on

INT-CL (IPC): A22 C 13/00

ABSTRACTED-PUB-NO: WO 200067582A

## BASIC-ABSTRACT:

NOVELTY - Konjac and gellan gums or other non-thermoreversible gel-forming polymers imparting excellent properties for edible films already containing carrageenan

DETAILED DESCRIPTION - A liquid composition for casting into an edible film, comprises a uniform mixture of (a) 2-35wt% carrageenan, (b) 5.35wt% gellan gum or konjac gum, (c) 5-35wt% starch(es) and/or alginate(s), and (d) 8-35wt% water.

INDEPENDENT CLAIMS are also included for an edible casing film prepared by forming and drying a film prepared from a liquid composition

USE - The film can readily be processed to form casings, bags or other packaging useful in the food industry

ADVANTAGE - The composition overcomes the inherent thermoreversibility of carrageenan gel, and does not disintegrate from exposure to hot or boiling water

ABSTRACTED-PUB-NO: WO 200067582A

EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.0/0

DERWENT-CLASS: D12

CPI-CODES: D02-A03D;